

VALUED GUESTS WELCOME TO OUR HISTORIC RESTAURANT WITH TRADITION

Those who - like you - sit down at tables in the Krone enjoy fine food at fair prices. Do you like it classic? Then you will love our traditional delicacies: With meat bird in cast iron pot, fine sliced veal Zurich style à discrétion and other classics we will spoil your palate. Seasonally changing Krone specialties complement the culinary evergreens and bring variety to your plate. What is important to us: All dishes are always freshly prepared from high - quality, regional and seasonal ingredients. Let yourself taste it!

Whether a simple lunch plate or a fine dinner: We serve the classic dishes and seasonal specialties in the secluded garden or in the cozy dining room.

As an establishment of the Arbeitskette Foundation, we combine culinary art and hospitality with social commitment. This means that we offer professionally supervised workplaces to people with a performance impairment and support them on their way back into the world of work.

But enough of words. Let us now let the culinary delights speak for themselves. We wish you much anticipation in your selection and, of course, from the bottom of our hearts "en Guete!"

Your Krone Team



KRONE

Die historische Gaststube mit Tradition

YOUR KRONE

Thank you for your interest in us. Whether it's a business event, a family celebration or a Christmas party: as the Krone team, we aim to crown your occasion with success. The cozy ambience, the courteous service and the exquisite culinary delights are the best prerequisites for this.

THE FIRE RING

Welcome your guests with an aperitif at the fire ring in the Krone garden. An ideal opportunity for a short speech of thanks or simply to toast with your guests or friends. We combine fine appetizers for you.

THE WINE CELLAR

Ranking ceremonies, cabaret or readings have their place here as well as extended and filling aperitifs.

Under the time-honored beams of the Krone, dating back to 1827, lies a true gem - a wine cellar unique to Altstetten.

Space available: 30 seats for a cozy stand-up aperitif

THE GUEST ROOM

Not only offers space for family celebrations or Christmas dinners in a professional environment - above all, it invites you to linger in comfort with a menu lovingly prepared by you. The crackling in the tiled stove and the strap floors provide the ideal setting for this.

Capacity: 40 seats with three long tables





THE STÜBLI

Your very own personal table in a small manageable setting. Highlight your own celebration with one of our banquet menus.





Here, too, you can hear the wood crackling in the tiled stove as your guests let the first bites melt in their mouths.

Space available: 22 seats with a long table

SEASONAL STARTERS

CARROT TATAR	  	
Carrot mousse, almonds and verjus essence		13
PICKLED LUCERNE SALMON TROUT		
Pickled pumpkin, buttermilk and hemp seeds		14
CRISPY DUCK PRALINE		
Autumn radish, mustard fruit and shitake spice stock		14

STARTERS CLASSICS

LEAF SALAD FROM THE BOWL		
Sliced vegetables, house dressing and "Krone"-croutons		10
CORN CREAM SOUP	 	
Sour cream, baby corn, parsley and popcorn		13
HOMEMADE RAVIOLINI		
Ricotta, sage and Riesling foam		16/28

Unser Fleisch stammt, wenn nicht anders deklariert, aus der Schweiz



Vegetarisch






Vegan




Gluten Frei

Alle Preise in CHF inkl. 7.7% MWST

MAIN COURSES FROM THE SEASON

CUT AND NECK OF SWISS BEEF		
Millet croquette with cheese, parsnip and black garlic jus		35
FRIED FILLET OF LUCERNE CHAR		
Capuns, water spinach, hazelnut jelly and nut butter		36
STEAMED POTATO POCKETS	 	
Filled with oyster mushrooms and crispy potatoes, leeks and autumn trumpet broth		30

MAIN COURSES CLASSICS

PORK CORDON BLEU		
Pommes pont-neuf, market vegetables and homemade ketchup		30
FELCHEN KNUSPERLI FROM THE ZURICH LAKE		
In dark beer batter with La Ratte potatoes, spinach and tartar sauce		30
ROASTED PINK BOILED BEEF		
Herbs risotto, green vegetables and sorrel-hazelnut vinaigrette		37
ROASTED FILLET OF BEEF		
Taglierini, market vegetables and red wine jus		49

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KRONE SPECIALTIES



BIRD IN THE POT

Beef bird with fondant potatoes
and market vegetables served in cast iron pot

31



SLICED VEAL ZURICH STYLE À DISCRÉTION

Fine sliced veal Zurich style à discrétion
served in a copper pan with buttered rösti and
market vegetables

42

on request classic with Kidney

1.50

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DESSERT

BANANA CAKE



Banana sorbet, walnuts and dates

12

APPLE TARTE-TATIN



Puff pastry, rosemary and honey ice cream

13

CHESTNUT CHEESCAKE



Brick pastry, blood orange and chestnut

13

MINI DESSERT & COFFEE - DAILY OFFER

with coffee or espresso

8

HOMEMADE ICE CREAM & SORBET

PLUM SORBET



Compote

BANANA SORBET



Banana chips

HONEY ICE CREAM



Puffed spelt

CARAMELISED CHOCOLATE ICE CREAM



Crumble

per scoop 5

SWEET WINE ACCOMPANIMENT TO DESSERT:

Cuvée d`or Dessert,

Siebe Dupf Kellerei, Kerner, Riesling-Sylvaner

1dl 10.00

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